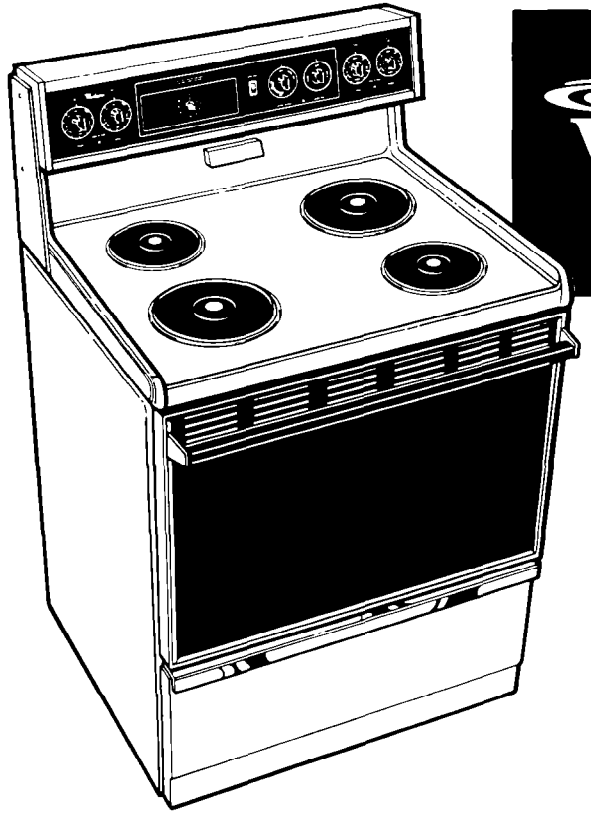
use&care guide

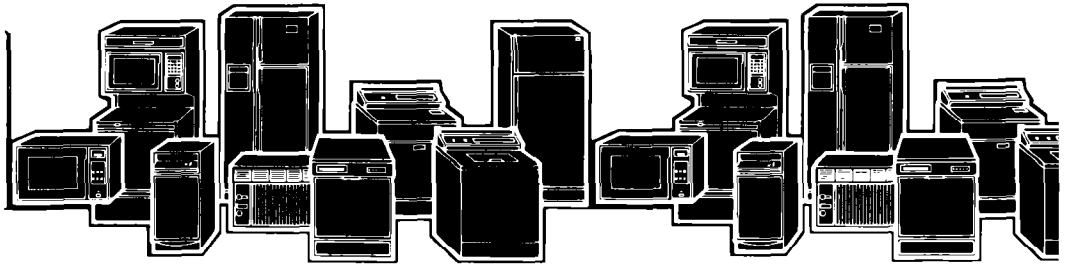


Whirlpool

ELECTRIC RANGE

Continuous-Cleaning
Model RF327PXV

ashers. Clothes Dryers. Freezers. Refrigerator-Freezers. Ice Makers. Dishwashers. Built-In Ovens and Surface Units. Ranges. Microwave Ovens. Trash Compact



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Before you use your range

You are responsible for:

- Reading and following all safety precautions in this Use and Care Guide and the Cooking Guide.
- Installing and leveling the range on a floor strong enough to hold its weight, and where it is protected from the elements. (See the Installation Instructions.)
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

Remove the Consumer Buy Guide label. It will be easier to remove before the range is used. To remove any remaining glue:

- Rub briskly with thumb to make a ball, then remove.

  or

- Soak area with liquid hand dishwashing detergent before removing glue as described above.

Do not use rubbing alcohol or flammable or toxic solvents, such as acetone, gasoline, carbon tetrachloride, etc. These can damage the finish.

IMPORTANT SAFETY INSTRUCTIONS

⚠WARNING **To reduce the risk of fire, electrical shock, injury to persons, or damage when using the *range, follow basic precautions, including* the following:**

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. It is recommended that the range be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit or heating element and you could be burned.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Do not store flammable materials in or near the range. They could explode or burn.
- Do not use water on grease fires. Never pick up a flaming pan. *Smother flaming pan on cooktop* by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
- Never leave surface units unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
- Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.

continued on next page

- Keep range vents unobstructed.
- Always position oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Do not clean door seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not touch surface units, areas near units, heating elements or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop, the oven door and window.

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

– SAVE THESE INSTRUCTIONS –

Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product. Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (behind the oven door on the oven frame) and purchase date from sales slip.
- Keep this book, the Cooking Guide and sales slip together in a handy place.

_____
Model Number

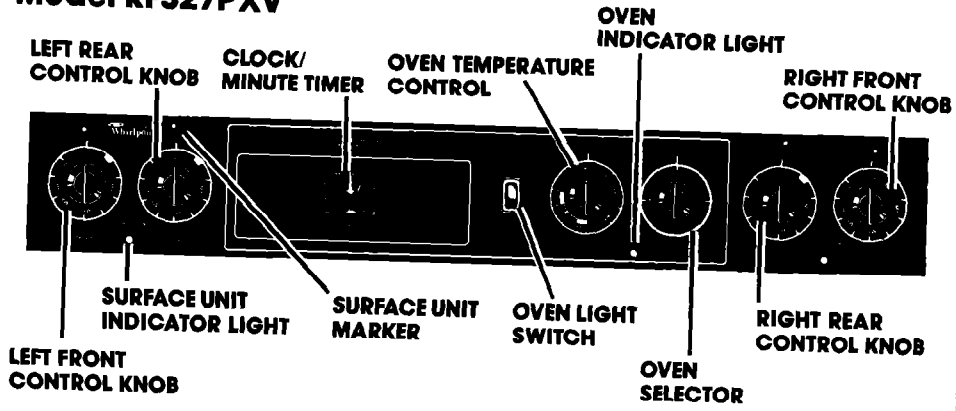
_____
Serial Number

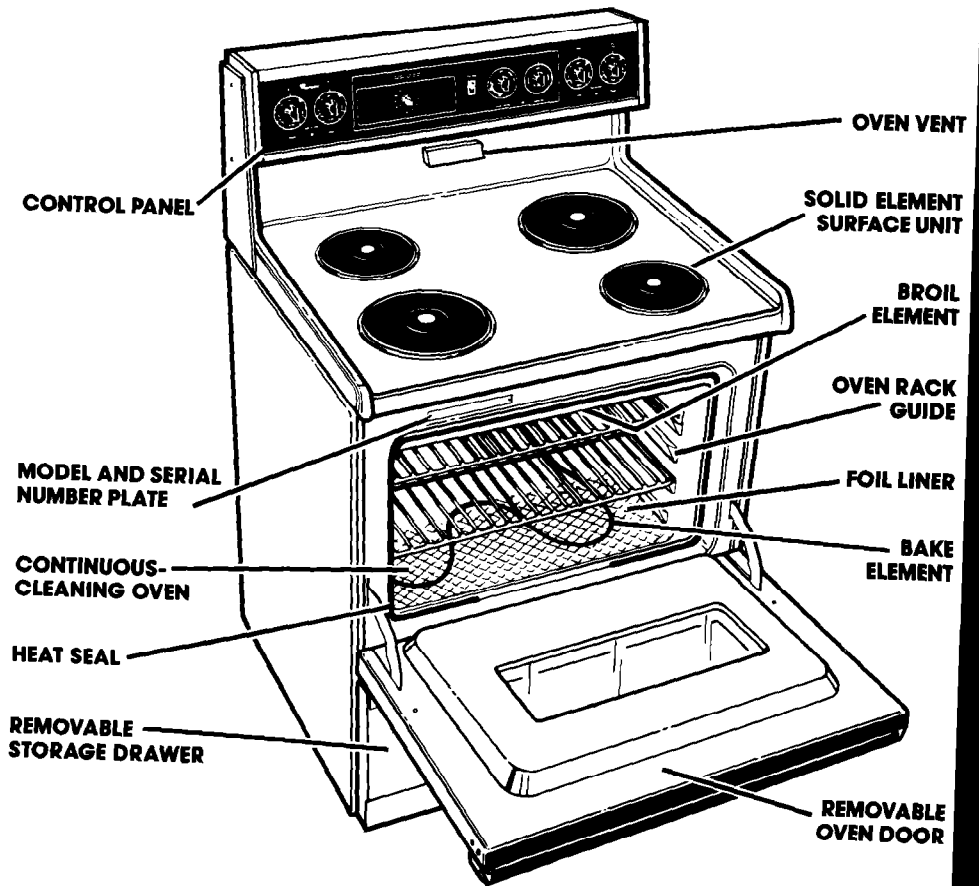
_____
Purchase Date

_____
Service Company Phone Number

Parts and features

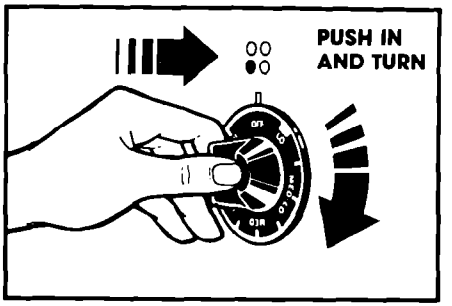
Model RF327PXV





Using your range

Using the Surface Units



Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

Surface Unit Markers

The solid dot in the surface unit marker shows which surface unit is turned on by that knob.

Surface Unit Indicator Lights

One of the surface unit indicator lights on the control panel will glow when a surface unit is on.

⚠WARNING

Burn and Fire Hazard

Be sure all control knobs are turned to OFF and all indicator lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

Use HI to start foods cooking; to bring liquids to a boil.

Use MED-HI to hold a rapid boil; to fry chicken or pancakes.

Use MED for gravy, puddings and icing; to cook large amounts of vegetables.

Use MED-LO to keep food cooking after starting it on a higher setting.

Use LO to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

⚠CAUTION

Solid elements stay hot for a long time. Do not use the HI setting for long periods of time or leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.

Solid Element Surface Units

Before placing a pan on solid element surface units for the first time, heat on HI setting for five minutes. The surface units will give off smoke as the protective coating, applied at the factory, finishes bonding to the surface.

Solid element surface units are made of heavy cast-iron to provide even cooking. Each surface unit has a built-in protective limiter as a safety feature. The limiter senses uneven cooking temperatures and automatically reduces the heat level. The limiter will sense uneven heat when a pan boils dry or when a pan is removed and the surface unit is left on. The heat level may also be reduced automatically if the bottom of the pan is not flat or if the pan is too large or too small for the element. This will result in longer cooking times.

Solid elements hold heat longer than conventional surface units. For best cooking results, use a high setting for only a very short period of time. Then use a lower setting to complete the cooking. You may want to turn the solid element surface unit OFF a few minutes before you finish cooking.

Cookware

Pans should be the same size or larger than the surface unit to prevent boilovers and hot handles.

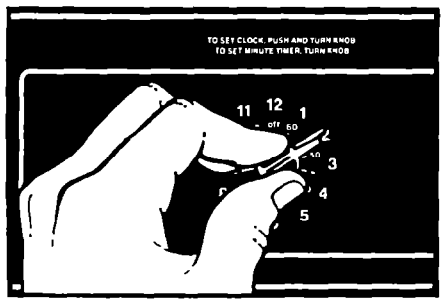
Use only flat-bottomed utensils. Flat bottoms allow maximum contact between the pans and surface units for fast, even cooking. Pans with uneven bottoms or with raised patterns on the bottoms are not suitable. **Do not use trivets, woks with skirts, or canners with concave or ridged bottoms.**

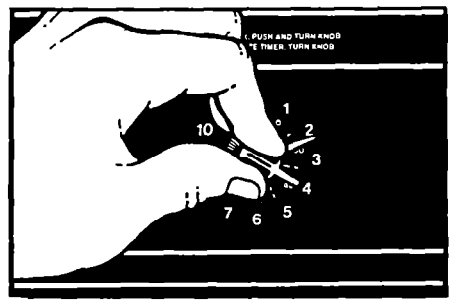
To check your cookware for flatness, place a straight-edge across the bottom of each piece. Move the straight-edge around. If light shows anywhere between the pan and the straight-edge, the pan is not flat. Do not use it.

See the Cooking Guide for additional cookware information.

Setting the Clock

Push in and turn the Minute Timer Knob to set the Clock.





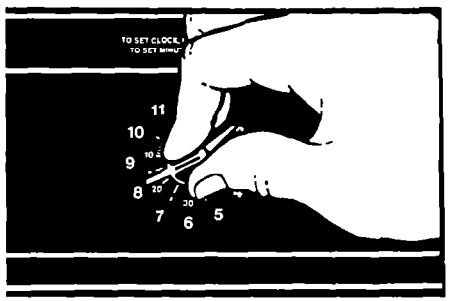
1. **Push in Minute Timer Knob and turn clockwise** until clock shows the right time of day.

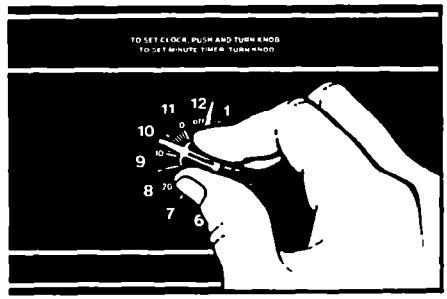
2. **Let the Minute Timer Knob pop out.** Turn clockwise until Minute Timer hand points to OFF. **The clock setting will change if you push in the knob when turning.**

Using the Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

DO NOT PUSH IN THE KNOB when setting the Minute Timer.





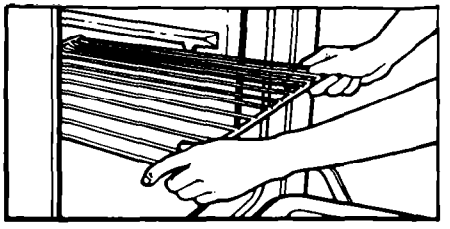
1. **Without pushing it in,** turn the Minute Timer Knob until the timer hand passes the setting you want.

2. **Without pushing in,** turn the knob back to the setting you want.
   When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

PUSHING IN AND TURNING THE MINUTE TIMER KNOB CHANGES THE CLOCK SETTING.

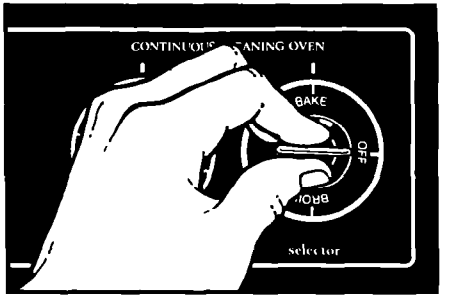
Using the Oven Controls

Baking

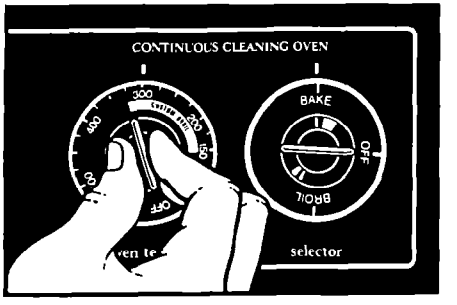


The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the Cooking Guide.

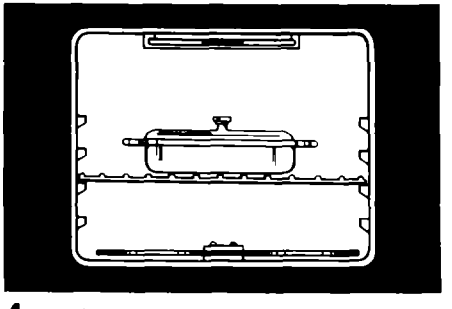
1. Position the rack(s) properly **before** turning on the oven. **To change rack position,** lift rack at front and pull out.



2. Set the Oven Selector to BAKE.

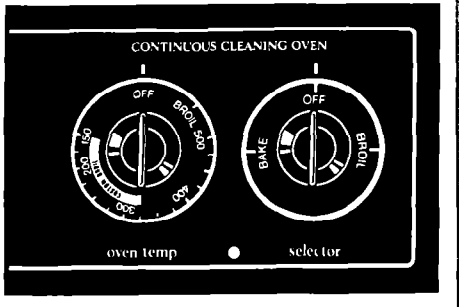


3. Set the Oven Temperature Control to the baking temperature you want. The Oven Indicator Light will come on. The oven is preheated when the Oven Indicator Light first goes off.



4. Put food in the oven. During baking, the elements will turn on and off to keep the oven temperature at the setting. The Oven Indicator Light will turn on and off with the elements.

The top element helps heat during baking, but does not turn red.

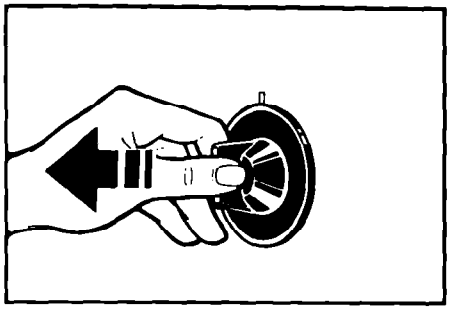


5. When baking is done, turn **both** the Oven Selector and Oven Temperature Control to OFF.

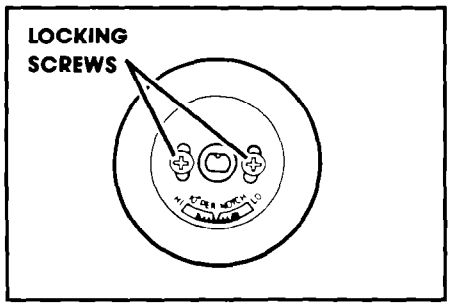
Adjusting the Oven Temperature Control

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without your noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But when compared to your old oven, the new design may give you different results.

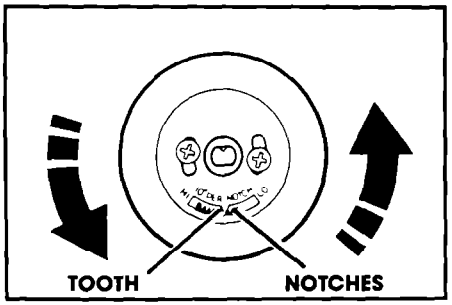
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



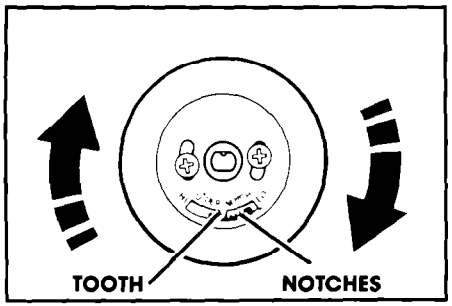
1. Pull the Oven Temperature Control Knob straight off.



2. Loosen the locking screws inside the control knob. **Note the position of the notches.**



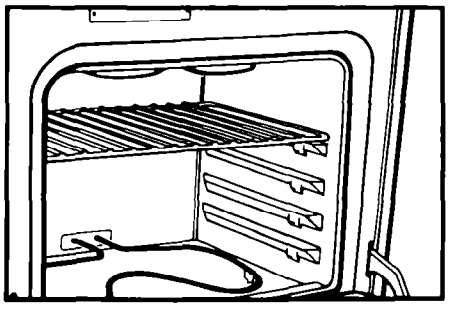
3. **To lower the temperature,** move the tooth a notch closer to LO. Each notch equals about 10°F (5°C).



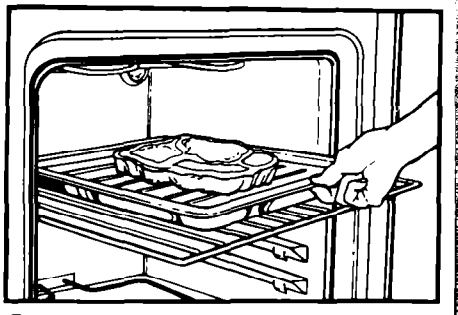
4. **To raise the temperature,** move the tooth a notch closer to HI. Each notch equals about 10°F (5°C).

Tighten the locking screws and replace the control knob.

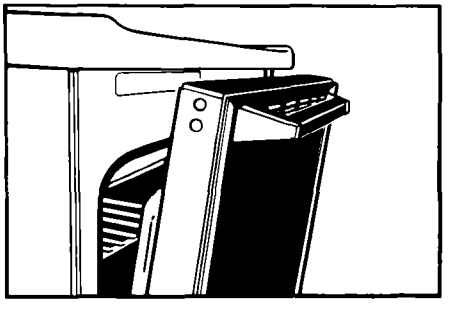
Broiling



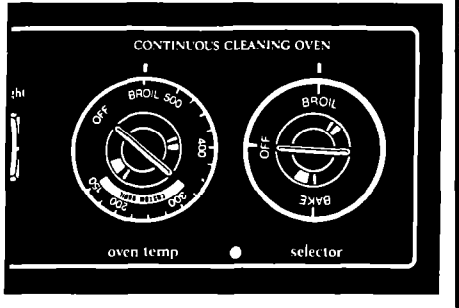
1. Position the rack before turning the oven on. See "Broil Chart" in the Cooking Guide or a reliable cookbook for recommended rack positions.



2. Put the broiler pan and food on the rack.



3. Close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself.



4. Set the Oven Selector and Oven Temperature Control to BROIL.

5. When broiling is done, turn **both** the Oven Selector and Oven Temperature Control to OFF.

Custom Broil

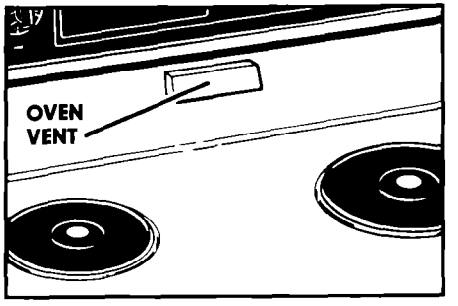
- If food is cooking too fast, turn the Oven Temperature Control **counterclockwise** until the Oven Indicator Light goes off.
- If you want the food to broil slower from the start, set the Oven Temperature Control between 150° and 325°F (65.5° and 162.7°C). The lower the temperature, the slower the cooking.

The Oven Selector must be on BROIL for all broiling temperatures.

NOTE: The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures.

The Oven Vent

Hot air and moisture escape from the oven through a vent on the backguard below the control panel. The vent is needed for air circulation. **Do not block the vent.** Poor baking can result.



⚠WARNING

Burn Hazard

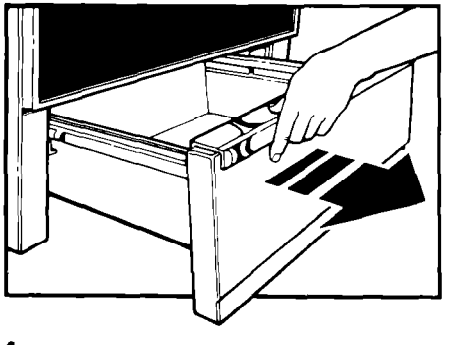
When the oven is ON, pans and pan handles left near the oven vent can become hot enough to burn the user and to melt plastics. Use potholders to move pans. Never store plastics, paper or other items that could melt or burn near the oven vent, or any of the surface units.

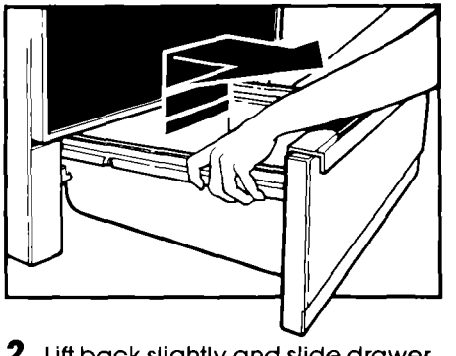
The Storage Drawer

The storage drawer is for storing pots and pans. The drawer can be removed to make it easier to clean under the range.

Use care when handling the drawer.

Removing the Storage Drawer

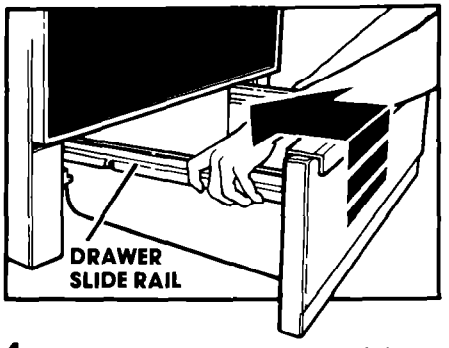




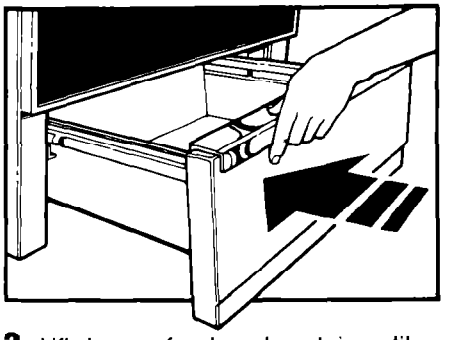
1. Empty drawer of any pots and pans before removing drawer. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

2. Lift back slightly and slide drawer all the way out.

Replacing the Storage Drawer



1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.



2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.

Optional Rotisserie

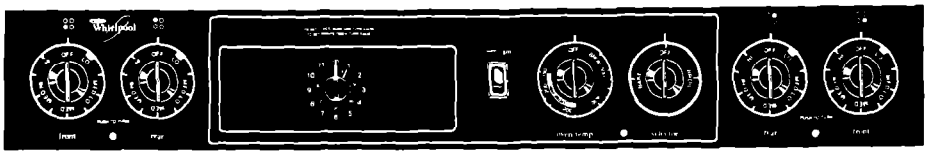
If you would like a rotisserie for your oven, you can order a kit (Part No. 242985) from your Whirlpool Dealer. The kit includes easy installation instructions.

Optional Door Panel Pac

If you would like to change the color of your oven door glass to white or almond, you can order one of these kits: White (Kit No. 814069) or Almond (Kit No. 814070) from your Whirlpool Dealer. The kits include easy installation instructions.

Caring for your range

Control Panel and Knobs



⚠WARNING

Burn and Electrical Shock Hazard

Make sure all controls are OFF and the range is cool before cleaning. Failure to do so can result in burns or electrical shock.

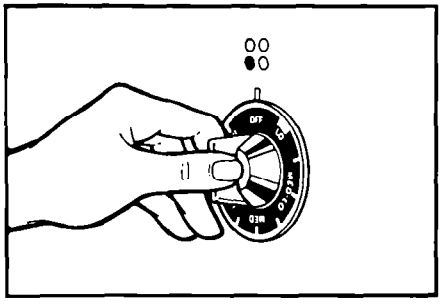
1. Pull knobs straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs in warm soapy water. Rinse well and dry. Do not soak.
4. Push control knobs straight back on. Make sure they point to OFF.

Solid Element Surface Units

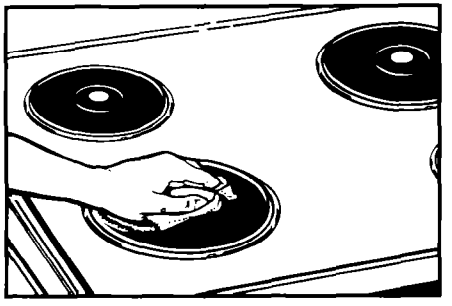
⚠WARNING

Burn and Electrical Shock Hazard

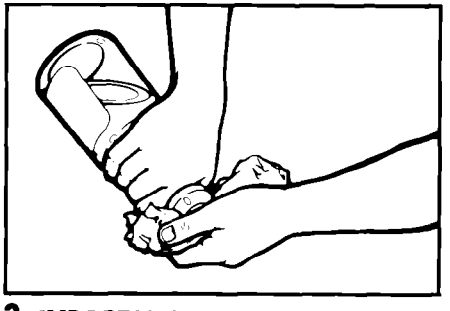
Solid element surface units do not glow red when hot. Make sure all controls are OFF and the range is COOL before cleaning. Failure to do so can result in burns or electrical shock.



1. Turn off all surface units.



2. For best results, wipe off surface units with a damp soft cloth and soapy water after each use. Burned-on food may be removed with a soapy scouring pad. The red spot in the center of the surface unit will gradually wash off. This is normal and will not affect the operation of the surface unit.



3. **IMPORTANT:** After cleaning, apply a thin coat of salt-free oil to the COOL surface units, then heat 3-5 minutes. It may still smoke slightly when heated. If surface units have dark spots caused by grease and food, the oil treatment will improve their appearance but not eliminate the spots. **NOTE: Optional Electrol® dressing can be applied to the surface units to improve their appearance.**

4. The stainless steel trim rings will gradually yellow from the heat of the surface units and pans. This is normal. The yellowing can be removed by using stainless steel cleaner or Cook Top Polishing Creme on the trim rings.
To obtain order information for Cook Top Polishing Creme (Part No. 814009) or Electrol® dressing (Part No. 814030), write to:
Whirlpool Corporation
Attention: Customer Service Dept.
1900 Whirlpool Drive
LaPorte, IN 46305

The Oven Door

Removing the oven door will help make it easier to clean the oven.

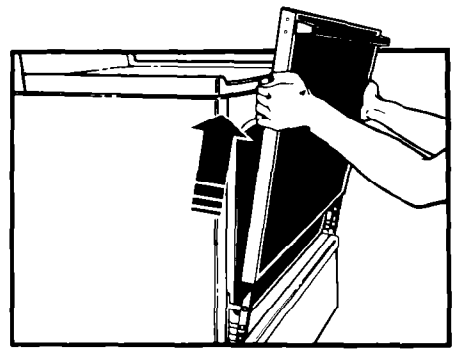
⚠WARNING

Burn and Electrical Shock Hazard

Make sure all controls are OFF and the oven is cool before removing oven door. Failure to do so can result in burns or electrical shock.

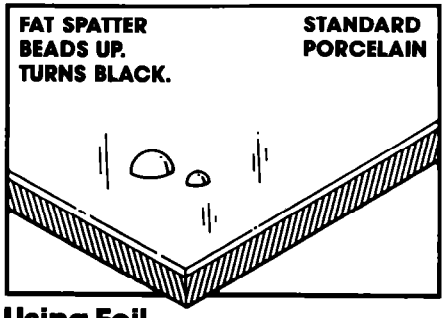
1. Open the door to the first stop position.
2. Hold the door at both sides and lift **it at the same angle it is in.**
3. **To replace,** fit the bottom corners of the door over the ends of the hinges.

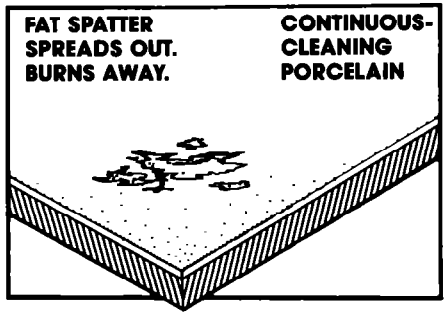
   Push the door down evenly. The door will close only when it is on the hinges correctly.



The Continuous-Cleaning Oven

Standard oven walls are coated with smooth porcelain. Your Continuous-Cleaning oven walls are coated with a special, rougher porcelain. A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat on the smooth surface chars and turns black. The spread-out fat on the rough surface **gradually** burns away at **medium to high baking temperatures** so the oven can return to a presentably clean condition.





Using Foil

Using foil on the oven bottom is recommended to catch sugar and starchy spills from pies and casseroles. **It must be used properly.** Cut foil from a roll of heavy-duty 18-inch (45 cm) aluminum foil, or buy a foil kit (Part No. 241430) from your Whirlpool Appliance dealer.

⚠WARNING

Burn, Electrical Shock and Product Damage Hazard

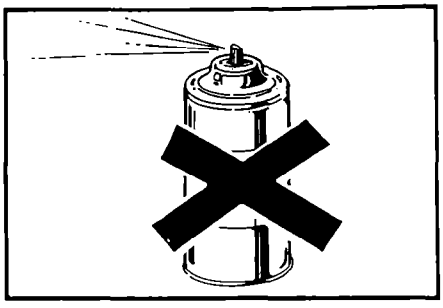
- **Make sure all controls are OFF and the oven is cool before using foil. Failure to do so can result in burns or electrical shock.**
- **Do not let foil touch the bake element. It could damage the element. Make sure foil is flat on the bottom and away from the bake element.**

1. Turn off all controls.
2. Lift the cool bake element **slightly to lift the feet off the oven bottom.**
3. **Slide the foil under the bake element.** Make sure the foil is centered and long enough to start up both sides and without wrinkles. For proper baking, **lower the bake element so all feet rest solidly on the foil.**

Cleaning Tips

1. The oven window and racks are not coated. Clean them by hand.
2. The oven door does not get as hot as the walls. Some hand cleaning may be needed.
3. If you do more broiling than baking, hand cleaning may be needed.
4. Use aluminum foil on the oven bottom according to instructions. Spill-overs may not burn away and could stain the bottom.

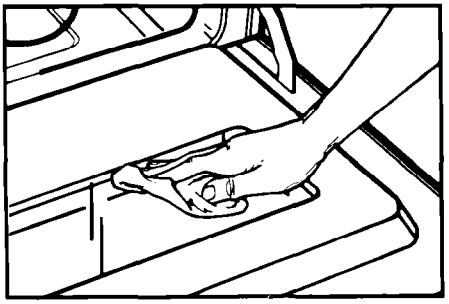
Hand Cleaning



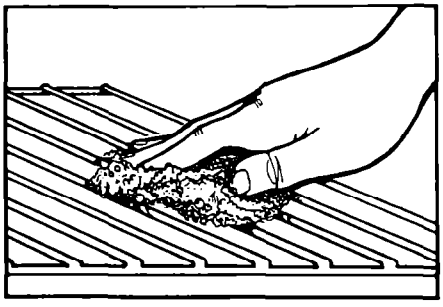
⚠WARNING

Personal Injury Hazard

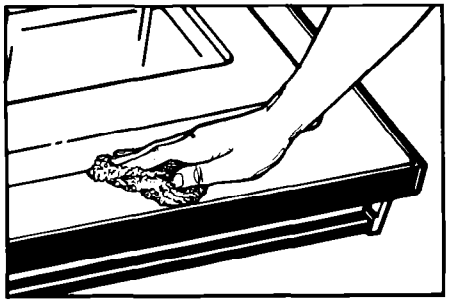
Do not use oven cleaning products. Some can become trapped in the porcelain surface and give off harmful fumes.



WINDOW – Keep clean with hot soapy water. Use a plastic scrubbing pad for heavily-soiled areas. Rinse well. **Do not use steel wool or abrasive cleansers.**



RACKS – Use a soapy steel wool pad for best cleaning results. Rinse well.



WALLS AND DOOR – Wash with hot soapy water. Use a steel wool pad or plastic scrubbing pad for heavily-soiled areas. Rinse well.

Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Warm soapy water and a soft cloth.	• Wipe off regularly when oven is cool.
	Plastic scrubbing pad for heavily-soiled areas.	• **Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.** • **Do not use abrasive or harsh cleansers.**
Surface units (Solid elements)	Warm soapy water on a soft cloth.	• **Make sure the cooktop and the surface units are cool.**
	Soapy scouring pad or scouring powder.	• Wipe off the surface units after each use. • **After each cleaning, heat surface units until dry.**
	To darken surface units or to remove rust spots:	
		• **Make sure surface units are cool.**
	Salt-free oil on a soft cloth.	• After each cleaning, apply thin coat of oil to surface units, then heat for 3-5 minutes. Slight smoking of oil will occur.
	Electrol® dressing (Part No. 814030)*	• Follow the directions on the dressing. **NOTE: This will improve surface unit appearance, but not eliminate dark spots.**
(Trim rings)	Stainless steel cleaner or Cook Top Polishing Creme (Part No. 814009)*	• **Make sure surface units are cool.** • Follow directions provided with cleaner or polishing creme.
	NOTE: Yellowing of trim rings is normal from heat of the surface units and pans.	
Control knobs	Warm soapy water and a soft cloth.	• Wash, rinse and dry well. • **Do not soak.**
Control panel	Warm soapy water or spray glass cleaner and a soft cloth.	• Wash, rinse and dry well. • Follow directions provided with the cleaner.
Broiler pan and grid	Warm soapy water or a soapy steel wool pad.	• **Clean after each use.** • Wash, rinse and dry well.
Oven racks	Warm soapy water or soapy steel wool pads.	• Wash, rinse and dry. Use soapy steel wool pads for heavily-soiled areas.
Oven door glass	Spray glass cleaner or warm soapy water and a plastic scrubbing pad.	• **Make sure oven is cool.** • Follow directions provided with the cleaner. • Wash, rinse and dry well.

***See page 15 for re-order information.**

continued on next page

PART	WHAT TO USE	HOW TO CLEAN
Continuous-Cleaning Oven	Warm soapy water or a soapy steel wool pad.	• **Most fat splatters on oven walls and floor will gradually reduce to a presentably clean condition during baking.** • Clean heavily-soiled areas or stains. Rinse well with water.
	Heavy-duty aluminum foil or shallow pan.	• Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spill-overs. • **Do not use commercial oven cleaners.**

The Oven Light

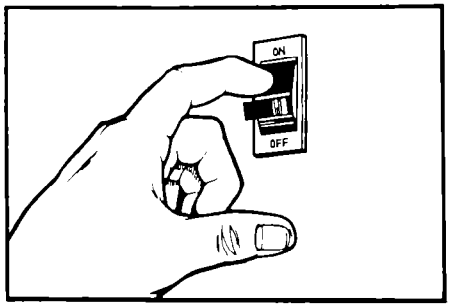
To turn the oven light on, push the Oven Light Switch on the control panel. Push it again to turn off the light.

To Replace:

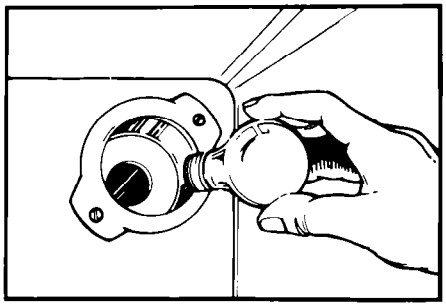
⚠WARNING

Electrical Shock and Burn Hazard

Make sure oven and light bulb are cool and power to the oven has been turned OFF before replacing the light bulb. Failure to do so could result in electrical shock or burns.



1. Unplug appliance or disconnect at the main power supply.



2. Remove the light bulb from its socket. Replace with a 40-watt appliance bulb. Plug in appliance or reconnect at the main power supply.

If you need service or assistance, we suggest you follow these five steps:

1. Before calling for assistance...

Performance problems often result from little things you can find and fix without tools of any kind.

If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?

If the oven will not operate:

- Is the Oven Selector turned to a setting (BAKE or BROIL)?
- Is the Oven Temperature Control turned to a temperature setting?

If surface units will not operate or seem to cook too slow:

- Have you checked your home's main fuses or circuit breaker box?
- Is the surface unit control knob turned to a setting other than OFF?
- Are you using the proper cookware? See page 7.
- Do the control knobs turn?

If surface unit control knob(s) will not turn:

- Did you push in before trying to turn?

If soil is visible on Continuous-Cleaning oven finish:

- The special finish is designed to **gradually reduce oven soil** during normal baking or roasting. It is not designed to keep your oven spotless, only presentably clean.
- If you broil often, you may see oven soil.
- The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See page 18 for how to clean.
- Sugar and starchy spills may leave stains. See page 18 for hand cleaning tips. **Keep foil on oven bottom to catch these spills.**

If cooking results aren't what you expected:

- Is the range level?
- Does the oven temperature seem too low or too high? See page 10.
- If needed, have you preheated the oven as the recipe calls for?
- Are you following a tested recipe from a reliable source?
- Are you using pans recommended in the Cooking Guide?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms and fit the surface elements being used?

See the Cooking Guide for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from anywhere in the U.S.:

1-800-253-1301

and talk with one of our trained consultants. The consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

continued on next page

3. If you need service*...

Whirlpool[SM] SERVICE

Whirlpool has a nationwide network of authorized Whirlpool[SM] service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our COOL-LINE® service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES – HOUSEHOLD – MAJOR – SERVICE & REPAIR

ELECTRICAL APPLIANCES – MAJOR – REPAIRING & PARTS

OR

WASHING MACHINES, DRYERS & IRONERS – SERVICING

WHIRLPOOL APPLIANCES
AUTHORIZED WHIRLPOOL SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 MAPLE 999-9999

4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our consultants, or if you prefer, write to:

Mr. Donald Skinner
Director of Consumer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

5. If you need FSP® replacement parts*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

* If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

Notes

WHIRLPOOL® RANGE PRODUCT
WARRANTY

ER001

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool℠ service company.

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:
1. Correct the installation of the range product.
2. Instruct you how to use the range product.
3. Replace house fuses or correct house wiring or plumbing.
4. Replace owner accessible light bulbs.

B. Repairs when range product is used in other than normal, single-family household use.

C. Pick up and delivery. This product is designed to be repaired in the home.

D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your franchised Whirlpool distributor or military exchange.

Whirlpool

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ce Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic W